

Smothered Pork Chops

THICK SLICED BACON
3 CLOVES OF GARLIC (PEEL AND SLICE)
1 SMALL ONION (CHOPPED)
ASPARAGUS SPEARS (OPTIONAL)
1/4 CUP SELF-RISING FLOUR FOR BREADING CHOPS

1/4 CUP FLOUR FOR GRAVY (ALL PURPOSE OR SELF-RISING)
1/4 CUP SALTED BUTTER
2. CUPS MILK
SALT
PEPPER
1/4 TSP. GROUND SAGE (OPTIONAL)

OPTION: CAN USE OLIVE OIL IN PLACE OF BUTTER FOR GRAVY IF DESIRED.

First Prep: if using asparagus wash and prep before starting (Hold asparagus with both hands and bend. Asparagus will snap where the tender part starts.) Also prep garlic and slice and chop onion. (Only half of onion is needed if you are only cooking chops and gravy)

- Fry bacon on medium heat in a skillet (large enough to cook chops in).
- While bacon is cooking salt and pepper chops then rub with flour
- When bacon is almost done add half of chopped onion.
- Take out bacon and add asparagus spears to skillet with onion and bacon drippings.
- Cook asparagus and onion until fork tender. Take out and cover with foil to keep warm.
- Add chops to skillet with drippings and enough olive oil for browning. Cook 3/4" thick chops 4 minutes on medium heat and flip. Once flipped add remaining chopped onion. Cook second side of chops for 4 minutes or until internal temperature reaches 160 degrees if using a thermometer. Remove chops. **DO NOT COOK CHOPS ON HIGH HEAT** or it will burn drippings.
- While chops finish browning crumble bacon and have it ready to use as a topping on gravy.
- Add 1/4 cup salted butter to skillet with fresh garlic. Cook 1 minute and add fresh garlic. Add 1/4 tsp. salt and 1/4 tsp. black pepper. Add ground sage. Add flour and whisk together until well blended. Cook until flour begins to brown and then add milk. Heat until boiling and thick and pour into a serving bowl or glass measuring cup.

IF USING UN-SALTED BUTTER: more salt will be needed in the gravy. Salt to taste.

Serve chops immediately with smothered with gravy. Sprinkle top of chops and gravy with bacon pieces. Serve asparagus as a side. I typically make my creamed potatoes to serve with this meal.